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FROZEN FOOD CONTAINED IN EDIBLE CONTAINER HAVING
IMPROVED MOISTURE
RESISTANCE

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ABSTRACT

PURPOSE: To prevent the moisture absorption of an edible container in the storage thereof, by filling a frozen food in which the whole surface is coated with a coating agent in the edible container having a coating material layer formed on the inner surface thereof.

CONSTITUTION: A microheater is inserted in a raw material for a frozen food, e.g. ice cream, filled in a mold, and the raw material is frozen, defrosted and taken out of the mold to give a frozen molded food, which is then brought into contact with an edible fat or oil coating agent, e.g. chocolate, having a melting point of 10-20c. and containing 4-15wt% acetylated monoglyceride to coat the surface thereof with the coating agent. The coated frozen food is filled in an edible container, e.g. a wafer on a bean-jam-filled wafer having an edible fat or oil coating layer on the inner surface.